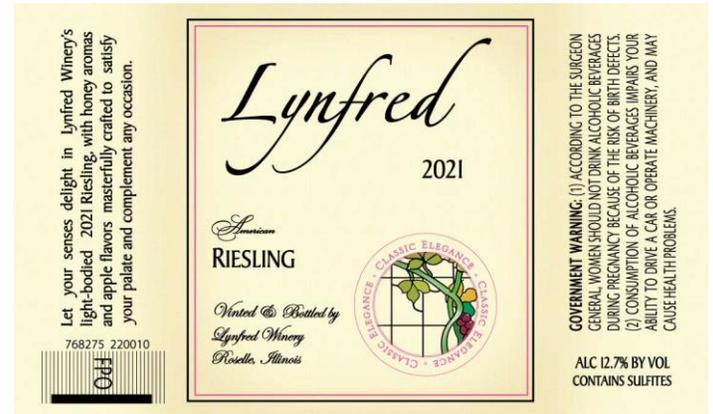


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



White Wine of the Month

Blend: 100% Riesling

Grower/Vineyard:

The Columbia River's Edge Vineyards,
Horse Heaven Hills, Columbia Valley, WA

Winemaker's Tasting Notes

Color: yellow straw

Aroma: Meyer lemon, apricot, pineapple, citrus blossoms,
jasmine

Palate: lemon, honey, pear, peach, ginger

Body: light

Finish: clean, crisp & refreshing

Foods: spicy Asian dishes, chicken teriyaki, sashimi,
Buffalo hot wings, honey

Cheeses: gruyere, gorgonzola, Monterey Jack

Brix: 22.5°

Aging: stainless steel

Aging Potential: 1-2 years

Serving Temperature: 45°

Alcohol: 12.7%

Residual Sugar: 1.0%

Ph: 3.13

Total Acidity: 7.40 g/L

Cases bottled: 216 cases

Release Details:

May 2022

May Club Price: \$19.00

June Price: \$22.75

Wine Club Members Are Charged: \$20.38

Grape to Know

Originated in the Rhine region of Germany. Along with Chardonnay, Riesling is one of the top white grapes in the world. In the United States Washington's Columbia Valley has solidified as the country's premier Riesling region; showing a superb balance of ripeness and acidity. Although often assumed to be a sweet wine by American wine drinkers, Rieslings have the potential to make wines that range from bone dry to overwhelmingly sweet and dessert-like. Enjoy the delicious balance of sweetness and refreshing acidity of our 2021 Riesling.

Gourmet Product Special

Members save 20% off these Lynfred gourmet food items:

Spicy Asian Honey Marinade

Key Lime Marmalade

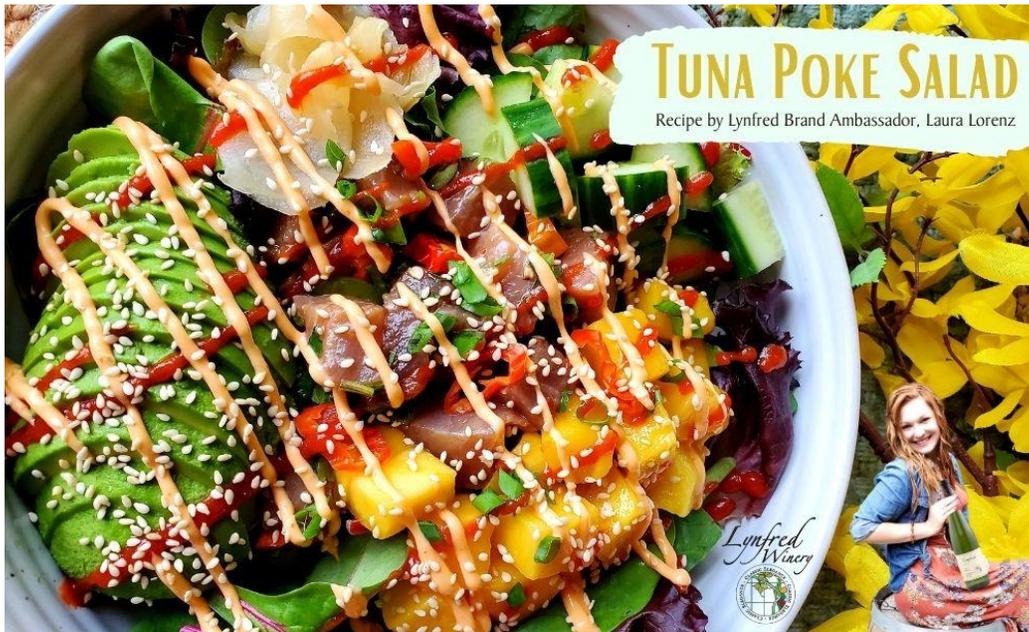
Salsa Con Queso Dip

Breads Available Every Fri-Sun

SAVORY: Corsica

SWEET: Lemon Blueberry





Recipe by Laura Lorenz

Ingredients

1 lb. sushi grade ahi tuna loin steak, diced (1lb steak serves 2-3 people) *

1 tbsp low sodium soy sauce
 2 tbsp ponzu sauce
 1 tbsp rice wine vinegar
 2 tsp sesame oil (black sesame is my favorite)
 ½ tsp chili garlic sauce
 1 tbsp sliced green onions (green parts only)
 1-2 tbsps. chopped cilantro
 1-2 tbsps. sliced hot peppers (jalapeno, shishito, Fresno) *
 ¼ cup lite mayo
 ½ tbsp sriracha
 (Salad ingredients * see note)
 Mixed salad greens (spring mix works great)
 Sliced avocado
 Chopped mango*
 Sliced green onions
 Sliced hot peppers (jalapeno, shishito, Fresno)
 Sesame seeds
 Pickled ginger
 Diced English cucumber
 Sriracha

Directions

Tuna Marinade In a large bowl whisk together the soy sauce, ponzu, garlic chili sauce, rice vinegar, sesame oil, 1 tbsp green onions, 1-2 tbsp hot peppers, and cilantro. Next add the diced tuna and toss to thoroughly coat the tuna with the marinade. Refrigerate the mixture for 20 minutes. In a separate bowl whisk together the mayo and ½ tbsp sriracha and refrigerate mixture.

Salad assembly*

How to assemble, along with specific amounts of ingredients is personal preference.

My bowls contained as follows 2 cups of salad greens.

1 cup marinated tuna
 ½ of a sliced avocado
 1 tbsp sliced green onions
 1 tbsp sliced hot peppers
 1 tbsp pickled ginger
 1 cup diced mango
 ½ cup diced English cucumbers
 Drizzle of sriracha mayo
 Drizzle of plain sriracha
 Sprinkle of sesame seeds

*To make the tuna easier to dice into bite size pieces-freeze for 15-20 minutes (cold fish slices much easier).

*I used a mixture of jalapeno and orange shishito peppers. Fresno peppers are equally delicious but slightly spicier.

*Mango can be difficult to find, frozen is always a great option.

*A great way to drizzle the mayo is by using a plastic Ziploc bag. Place the mayo mixture in a small Ziploc and cut an end with scissors (homemade piping bag).

*If you are afraid of consuming raw fish....no worries. Sear your tuna before you marinate it.

*This is also amazing with seasoned sushi rice. Just omit the salad greens and add some chopped romaine lettuce in with the rice.

www.lynfredwinery.com